



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Joe'Mar Hooper, MPA  
Health Operations Administrator

[www.milwaukee.gov/health](http://www.milwaukee.gov/health)

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

## Routine Food Reinspection #1

KI O. LEE  
GRACE GIFT SHOP  
10850 W PARK PL  
MILWAUKEE, WI

**2/10/2014**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount:**  
**\$213.00**

### CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
CDC Risk Violation(s):	0	

### Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-302.11	In the large cooler there is a raw pork butt on a shelf store next to and over ready to eat produce and other ready to eat foods. There also is raw shell eggs with grapes sitting on top of them. Raw meats and shell eggs need to be stored on the bottom shelves away from produce and ready to eat foods. All food must be protected from cross-contamination.	2/17/2014
3-501.17	Precooked egg and sausage patties were not date marked along with hot dogs, chicken breasts, deli meat and pulled pork. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	2/17/2014
4-301.14	There is a greasy oiled pan sitting on the induction burner with olive oil and spray oil next to it. You cannot do grease production in your kitchen for customer food and employee food and have been warned in the past. Remove the induction burner and any equipment used on it or install a ventilation hood system.	2/17/2014

**Good Practice Violation(s):** 3

**Total Violations:** 3



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**Notes:**

Reinspection #1 notes:

Boiled eggs stored in raw cartons.

Raw shell eggs stored over raw onions in one cooler and lettuce in another. Also, cooked sliced boiled eggs were ontop of a container of raw eggs.

Chicken breasts, hot dogs, chicken salad were dated 1/28 or not dated at all.

Induction burner and frying pan still in use. Take home.

Follow fee slip appeal process or contact supervisor Evers at 286-6014.

On 2/10/2014, I served these orders upon KI O. LEE by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature